AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

- 1.-6. Canceled.
- 7. (Currently Amended) A microorganism <u>comprising an Escherichia coli-derived NADH-dependent D-lactate dehydrogenase (ldhA) gene in which activity of wherein said microorganism's FAD-dependent D-lactate dehydrogenase (dld) inherent in the microorganism activity is inactivated or decreased, activity of wherein said microorganism's pyruvate formate-lyase (pfl) inherent in the microorganism activity is inactivated or decreased, and wherein said microorganism's activity of an NADH-dependent D-lactate dehydrogenase (ldhA) obtained from Escherichia coli and inherent in the microorganism activity is enhanced.</u>
- 8.-14. Canceled.

- 15. (Currently Amended) [[A]] The microorganism according to claim 7, wherein activity of pyruvate formate-lyase (pfl) inherent in the microorganism is inactivated or decreased, and activity of FAD-dependent D-lactate dehydrogenase (dld) inherent in the microorganism is inactivated or decreased, and wherein a gene encoding an NADH-dependent D-lactate dehydrogenase (ldhA) obtained from Escherichia coli wherein said ldhA gene expresses the NADH-dependent D-lactate dehydrogenase (ldhA) on the genome of the microorganism by using a promoter of a gene which controls expression of a protein involved in a glycolytic pathway, a nucleic acid biosynthesis pathway, or an amino acid biosynthesis pathway.
- 16. (Original) The microorganism according to claim 15, wherein the microorganism is *Escherichia coli*.
- 17. Canceled.

- 18. (Currently Amended) The microorganism of claim 15, wherein said microorganism is Escherichia coli, wherein activity of pyruvate formate-lyase (pfl) inherent in the Escherichia coli is inactivated or decreased, and activity of FAD-dependent D-lactate dehydrogenase (dld) inherent in the Escherichia coli is inactivated or decreased, and which expresses an NADH-dependent D-lactate dehydrogenase (ldhA) obtained from Escherichia coli on the genome of Escherichia coli by and wherein said ldhA is expressed using a promoter of a gene obtained from Escherichia coli which controls expression of a protein involved in a glycolytic pathway, a nucleic acid biosynthesis pathway, or an amino acid biosynthesis pathway, instead of using a promoter of a gene encoding the NADH-dependent D-lactate dehydrogenase (ldhA) obtained from Escherichia coli.
- 19. (Currently Amended) The Escherichia coli according to claim 18, wherein [[the]] said promoter of the Escherichia coli gene, which that controls expression of the protein involved in the glycolytic pathway, the nucleic acid biosynthesis pathway, or the amino acid biosynthesis pathway[[,]] is a promoter of a glyceraldehyde-3-phophate dehydrogenase a glyceraldehyde-3-phosphate dehydrogenase gene obtained from Escherichia coli.
- 20-40. Canceled.

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- 41. (Currently Amended) The microorganism according to claim 7, wherein <u>said</u>

 <u>microorganism's</u> at least one of activity of malate dehydrogenase (mdh) inherent

 in the microorganism and activity [[of]] is inactivated or decreased and/or said

 <u>microorganism's</u> aspartate ammonia-lyase (aspA) inherent <u>activity</u> in the

 <u>microorganism are is</u> inactivated or decreased.
- 42. (Previously Presented) The microorganism according to claim 7, wherein the microorganism is a bacteria.
- 43. (Previously Presented) The microorganism according to claim 41, wherein the microorganism is a bacteria.
- 44. (Previously Presented) The microorganism according to claim 42, wherein the bacteria is *Escherichia coli*.
- 45. (Previously Presented) The microorganism according to claim 43, wherein the bacteria is *Escherichia coli*.
- 46. (Withdrawn) A method for producing D-lactic acid, which comprises culturing the microorganism according to claim 7 in a liquid medium, wherein D-lactic acid is produced, accumulated, and isolated from the liquid medium.

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- 47. (Withdrawn) A method for producing D-lactic acid, which comprises culturing the microorganism according to claim 41 in a liquid medium, wherein D-lactic acid is produced, accumulated, and isolated from the liquid medium.
- 48. (Withdrawn) A method for producing D-lactic acid, which comprises culturing the microorganism according to claim 42 in a liquid medium, wherein D-lactic acid is produced, accumulated, and isolated from the liquid medium.
- 49. (Withdrawn) A method for producing D-lactic acid, which comprises culturing the microorganism according to claim 43 in a liquid medium, wherein D-lactic acid is produced, accumulated, and isolated from the liquid medium.
- 50. (Withdrawn) A method for producing D-lactic acid, which comprises culturing the microorganism according to claim 44 in a liquid medium, wherein D-lactic acid is produced, accumulated, and isolated from the liquid medium.
- 51. (Withdrawn) A method for producing D-lactic acid, which comprises culturing the microorganism according to claim 45 in a liquid medium, wherein D-lactic acid is produced, accumulated, and isolated from the liquid medium.
- 52. (Withdrawn) The method for producing D-lactic acid according to claim 46, wherein culture is carried out on a medium to which two or more kinds of amino acids are added.

- 53. (Withdrawn) The method for producing D-lactic acid according to claim 47, wherein culture is carried out on a medium to which two or more kinds of amino acids are added.
- 54. (Withdrawn) The method for producing D-lactic acid according to claim 48, wherein culture is carried out on a medium to which two or more kinds of amino acids are added.
- 55. (Withdrawn) The method for producing D-lactic acid according to claim 49, wherein culture is carried out on a medium to which two or more kinds of amino acids are added.
- 56. (Withdrawn) The method for producing D-lactic acid according to claim 50, wherein culture is carried out on a medium to which two or more kinds of amino acids are added.
- 57. (Withdrawn) The method for producing D-lactic acid according to claim 51, wherein culture is carried out on a medium to which two or more kinds of amino acids are added.
- 58. (Withdrawn) The method for producing lactic acid according to claim 46, wherein culture is carried out under aerobic conditions.

- 59. (Withdrawn) The method for producing lactic acid according to claim 47, wherein culture is carried out under aerobic conditions.
- 60. (Withdrawn) The method for producing lactic acid according to claim 48, wherein culture is carried out under aerobic conditions.
- 61. (Withdrawn) The method for producing lactic acid according to claim 49, wherein culture is carried out under aerobic conditions.
- 62. (Withdrawn) The method for producing lactic acid according to claim 50, wherein culture is carried out under aerobic conditions.
- 63. (Withdrawn) The method for producing lactic acid according to claim 51, wherein culture is carried out under aerobic conditions.
- 64. (Withdrawn) The method for producing lactic acid according to claim 58, wherein the aerobic conditions enable supply of oxygen which satisfies a requirement of an oxygen-transfer coefficient K_La of not less than 1 h⁻¹ and not more than 400 h⁻¹ at normal pressure using water at a temperature of 30°C.

- 65. (Withdrawn) The method for producing lactic acid according to claim 59, wherein the aerobic conditions enable supply of oxygen which satisfies a requirement of an oxygen-transfer coefficient K_La of not less than 1 h⁻¹ and not more than 400 h⁻¹ at normal pressure using water at a temperature of 30°C.
- 66. (Withdrawn) The method for producing lactic acid according to claim 60, wherein the aerobic conditions enable supply of oxygen which satisfies a requirement of an oxygen-transfer coefficient K_La of not less than 1 h⁻¹ and not more than 400 h⁻¹ at normal pressure using water at a temperature of 30°C.
- 67. (Withdrawn) The method for producing lactic acid according to claim 61, wherein the aerobic conditions enable supply of oxygen which satisfies a requirement of an oxygen-transfer coefficient K_La of not less than 1 h⁻¹ and not more than 400 h⁻¹ at normal pressure using water at a temperature of 30°C.
- 68. (Withdrawn) The method for producing lactic acid according to claim 62, wherein the aerobic conditions enable supply of oxygen which satisfies a requirement of an oxygen-transfer coefficient K_La of not less than 1 h^{-I} and not more than 400 h⁻¹ at normal pressure using water at a temperature of 30°C.

- 69. (Withdrawn) The method for producing lactic acid according to claim 63, wherein the aerobic conditions enable supply of oxygen which satisfies a requirement of an oxygen-transfer coefficient K_La of not less than 1 h⁻¹ and not more than 400 h⁻¹ at normal pressure using water at a temperature of 30°C.
- 70. (Withdrawn) The method for producing lactic acid according to claim 46, wherein the culture pH is 6 to 8.
- 71. (Withdrawn) The method for producing lactic acid according to claim 47, wherein the culture pH is 6 to 8.
- 72. (Withdrawn) The method for producing lactic acid according to claim 48, wherein the culture pH is 6 to 8.
- 73. (Withdrawn) The method for producing lactic acid according to claim 49, wherein the culture pH is 6 to 8.
- 74. (Withdrawn) The method for producing lactic acid according to claim 50, wherein the culture pH is 6 to 8.
- 75. (Withdrawn) The method for producing lactic acid according to claim 51, wherein the culture pH is 6 to 8.